

Milk Quality & Products
Call Hall, First Floor Lobby
Monday, May 2, 2022
Registration: 4:30 – 5:00 p.m.
Contest: 5:00 – 7:00 p.m.

- Part 1: Milk flavor identification and scoring (6 samples)
- Part 2: Cheese identification (6 samples) / Cheese characteristics
- Part 3: Dairy and Non-Dairy ID and Product ID / California mastitis test
- Part 4: MC test concerning milk production and marketing (30 questions)
- Part 5: Problem solving (concerning milk quality, milk acceptance, and cleaning and sanitation procedures)

Resource information: As listed in the National FFA Dairy Foods CDE Guidelines. Students may bring and use a non-programmable calculator and 2 No. 2 pencils. If needed, paper will be provided.

Team consists of four members. All four scores count towards team total.

Please contact mikeyh@ksu.edu with questions, to be relayed to the coordinator.